



Food & Beverage Sampling Approval Form

Saskatoon PrairieLand Park retains exclusive rights to provide and regulate all food and beverage services for all events featured in our facilities. The event organizers or their exhibitors may demo or sample their product only upon requesting and receiving written approval from PrairieLand Park.

Event Name: Event Date(s): Booth No:

Company Name: On-site Contact:

Company Phone No: On-site Contact Phone No:

Email:

General Conditions:

1. All items must be manufactured, processed or distributed by exhibiting company and related to the purpose of the show. All product must be prepared off site in an approved facility (Documentation may be required).
2. All exhibitors wishing to do sampling must obtain any and all applicable [Saskatoon Health Region](#) permits
3. Sampling of alcohol is prohibited
4. All non-alcoholic beverage samples must be no more than 3oz
5. All food samples must be bite size (2"x2" or 60g or less)
6. Samples may only be distributed from the exhibitors booth
7. Samples must be served in disposable containers & use disposable utensils
8. Any items to be used as traffic promoters (Coffee, Cookies, Popcorn etc.) must be purchased through PrairieLand Park. Please refer to Booth Catering form to place your order.

Product Information:

Product(s) to be sampled/dispensed:

Size of portion:

Method of Serving:

Purpose of offering samples:

Approved:

Sales Coordinator
Saskatoon PrairieLand Park

For information on food & beverage services please contact Greg Monson at (306) 683-8861 or email gmonson@saskatoonex.com

FOODSAFE Guidelines

Food Source:

All food must be purchased and prepared from an approved source. Food prepared at home is prohibited.

All preparation and portioning to be done prior to event to minimize food contact on site.

Temperature:

Hot foods must be held at 60 C (140 F) and should be consumed within 1.5 hours to maintain quality and safety.

Cold Foods must be refrigerated must be kept at or below 4 C (40 F).

Proper equipment, probes, and storage must be provided for all food handled (SPPC does not supply).

Equipment & Utensils

Use only disposable utensils & containers for customer self-service.

Ensure there are a sufficient amount of food handling utensils available to replace soiled or used ones.

All soiled utensils must be cleaned and sanitized before reuse.

Handwashing

Provisions must be made for adequate handwashing when food is being handled.

Handwashing should occur: before food handling and throughout the day; after breaks or washroom use; after touching hands, face or body; coughing sneezing etc.